Melt their hearts

by giving back.

Donate Now



CHEESE FONDUE

Please choose one cheese fondue. Each cheese fondue comes with artisan breads and seasonal vegetables for dipping.

Black Truffle Cheddar

White Wine, Garlic, Cream Cheese, Cheddar Cheese Blend, Black Truffle Sea Salt, Black Peper

Matterhorn Alpine

Gruyère, Raclette, Fontina, White Wine, Roasted Garlic, Mushrooms, Roasted Yellow Peppers Choose one cheese fondue from our dinner menu.

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Our selection of premium cured meats, artisan crackers and accompaniments. - Add for \$12 -

SALAD

Enjoy one of our delicious salads each featuring one of The Melting Pot's signature dressings.

Melting Pot House

Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Housemade Dressing

Caesar

Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts

Choose one salad from our dinner menu.

Our signature salads are freshly prepared.

ENTRÉE

Entrée includes seasonal vegetables and signature dipping sauces.

Land & Sea

Garlic Pepper Sirloin, Shrimp, Herb-Crusted Chicken Breast, Atlantic Salmon

- Add a cold water lobster tail for \$12.50 -

COOKING STYLE -

Our entrées can be prepared with any of the premium cooking styles listed below. All cooking styles are priced per pot.

Bourguignonne

Cast Iron Grill

Coq au Vin

Seasoned Court Bouillon

CHOCOLATE FONDUE -

Please choose one chocolate fondue. Each chocolate fondue is served with a variety of decadent dippers.

Cherries Jubilee

The rich flavor of dark chocolate is melted with Amarena cherry purée and flambéed.

DISARONNO® Meltdown

Silky white chocolate swirled with Disaronno* Originale Amaretto and flambéed tableside.

Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.

\$49.95 per person. Minimum purchase of two required

Donation of \$10 will be made to St. Jude on your behalf. Plus receive a \$20 Donate & Dine Card for a future visit. Special cheese and chocolate fondue available only with donation menu.





Art inspired by St. Jude patients.

Before placing your order, please inform the owner, manager or your server is a person in your party has a food allergy.
*Our fondue-style service may result in the undercooking of certain ingredients. Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK for foodborne illness.